## **Connecticut Department of Public Health**

4533

Risk Category: 2 Food Establishment Inspection Report Page 1 of 2													
Establishment type: Permanent Temporary Mobile Other			Date: 11/13/24										
Establishment Burger King #1911			d Couns	eticut Health	Time In_	11:256	N/PM Time Out_	12:00 AM/PM					
Address 20 Pershing Dr.			DPH)			NVHD							
Town/City Ansonia						Purpose of Inspection: Routine Pre-op							
	Connecticut Departmen			partment	Reinspection Other								
Permit Holder Burger King	of Public Health				· · · · · · · · · · · · · · · · · · ·								
FOODBORNE ILLNESS RISK F													
Risk factors are important practices or procedures identified as the most prevalent cont		1 1 1 1 1 1 1											
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed  P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation													
	v v	cos		The second second									
IN OUT N/A N/O Supervision	V	COS	R		T N/A N/O	and the second s	on from Contaminatio	P/C O O					
Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	0	0	15 🛇 🔾		Food separated	and protected irfaces: cleaned & sani						
Certified Food Protection Manager for Classes 2	-			/			on of returned, previou	elv					
2 0 0 3, & 4	C	0	0	17 🛇 🤇			tioned, and unsafe food	PICACAI					
Employee Health	-	- Contraction		ture Control for Safety									
Management food employee and conditional employee:	DIDI			18	000		time and temperatures						
knowledge, responsibilities and reporting	P/Pf	0	$\circ$	19 🗸 🔾			g procedures for hot ho						
4 V Proper use of restriction and exclusion	P	0	0	20 0			ime and temperatures	POO					
Written procedures for responding to vomiting and	Df			21			ing temperatures	POO					
diarrheal events	Pf	0		22	00	Proper cold hold	ding temperatures	POO					
/ Good Hygienic Practices				23	00	Proper date ma	rking and disposition	P/Pf O O					
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	0	0	24 0 0	00	Time as a public	c health control: proced	dures P/Pf/C O O					
7 No discharge from eyes, nose, and mouth	C	0	0	24		and records		F/Fi/C					
/ Preventing Contamination by Hands					/	Consu	ımer Advisory						
8 🗸 🔎 Hands clean and properly washed	P/Pf	0	0	25 0 0		Consumer advisory	provided: raw/undercooked	d food Pf O					
9 No bare hand contact with RTE food or a	P/Pf/C	0		V. Editor	1		ceptible Population						
pre-approved alternative procedure properly followed	F/FI/C			26 🔾 🤇		Pasteurized foods	used; prohibited foods not o	offered P/C O					
10 0 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0		Fo	od/Color Additiv	ves and Toxic Substa						
/ Approved Source				27 0 0		Food additives:	approved and properly	used POO					
11 🗸 🔾 Food obtained from approved source	P/Pf/C	-	0	28		1	es properly identified,	P/Pf/C O					
12 Cood received at proper temperature	P/Pf	_	0	20 0		stored & used							
13 O Food in good condition, safe, and unadulterated	P/Pf	0	0		, 0		th Approved Procedu	res					
Required records available: molluscan shellfish	P/Pf/C	0	0	29 0 0	W W		n variance/specialized	P/Pf/C					
	OD DE	TAIL	DD	ACTIOES		process/ROP ci	iteria/HACCP Plan						
		-	-	ACTICES		inala and abunian	I abianta into fondo						
Good Retail Practices are preventative measures to								Personal violation					
	n appro	_		for COS and/	or R		on-site during inspection	R=repeat violation					
OUT N/A N/O Safe Food and Water	P	cos	0	OUT	ioo utono		e of Utensils	C 0 0					
30 Pasteurized eggs used where required 31 Water and ice from approved source	P/Pf/C	-	0			ils: properly store	erly stored, dried, & hand						
31 Water and ice from approved source 32 Variance obtained for specialized processing methods	Pf	-	0				es: properly stored & used						
Food Temperature Control	1				0	0	ss. properly stored & diset	c 00					
Proper cooling methods used: adequate equipment for		Т	_	46 Gloves used properly C C Utensils and Equipment									
temperature control	Pf/C	0	0	For	nd and no		urfaces cleanable,						
34 O Plant food properly cooked for hot holding	Pf	0	0	14/( )		igned, construct		P/Pf/C O					
35 O Approved thawing methods used	Pf/C	-	0	Wa	1	0	lled, maintained and us	sed:					
36 Thermometers provided and accurate	Pf/C	-	_	148			and test strips available	PI/G COLOT					
Food Identification	1 110					ntact surfaces cl		C 00					
37 Food properly labeled; original container	Pf/C	0	0				ical Facilities						
Prevention of Food Contamination				50 O Ho	and cold		adequate pressure	Pf OO					
38 O Insects, rodents, and animals not present	Pf/C	0	0			stalled; proper ba		P/Pf/C O O					
39 Contamination prevented during food preparation, storage & display	P/Pf/C	-	0			waste water pro		P/Pf/C O O					
40 Personal cleanliness	Pf/C	-					structed, supplied, & cle	ean Pf/C O					
41 Wiping cloths: properly used and stored	С	_	0	54 O Gar	bage and	refuse properly di	sposed; facilities maintain	ned C					
42 Washing fruits and vegetables	P/Pf/C	0	0				naintained, and clean	P/P(C)					
Permit Holder shall notify customers that a copy of the most recent inspection rep	art in nu	ilabla		56 O Ad	equate ve	entilation and ligh	iting; designated areas	used COO					
Permit Holder shall hothly customers that a copy of the most recent hispection rep	O Na	tural rubb	er latex gloves n	ot used per CGS §19a									
11 . 1 . 1 . 1 . 1 . 1	2 3			Violations			Date corrections						
Person in Charge (Signature) Com Down Date 11.	1 2 1	~~		Priority Iter			_	_					
						tem Violations	21.2125	.   -					
Person in Charge (Printed)			_	Core Item			2/13/25						
That 11/12/21					Risk Factor/Public Health Intervention Violations								
Inspector (Signature) The William Date 11/13/29				Repeat Risk Factor/Public Health Intervention Violations  Good Retail Practices Violations									
Inspector (Printed) John Mucha		Requires Reinspection - check box if you intend to reinspect											
or dispose of unsafe food, may appeal such order to the	Directo	or of I	Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, or dispose of unsafe food, may appeal such order to the Director of Health, not later than forty-eight hours after issuance of such order.										

	Foo	d Establis	shment Inspe	ction R	eport Page 2	of						
LHD	IVHD	Inspe	ection Report Continuation She	et	Date	124						
Establishment Burger King #1911 Town Ansonia												
TEMPERATURE OBSERVATIONS												
Mac n Chick Ham		Temp   62°F   60°F   60°F   36°F   39°F   Frozen	Item/Location/Process	Temp	Item/Location/Process	Temp						
Item Number	The second secon	s report must be correc		w, or as stated in	sections 8-405.11 & 8-406.11 of t							
55C	CFPM: C	Christoph ehind s	er Smith E	xp:2/2	1/2029 unclean → C	Correct						
	by 2/13											
	<u> </u>											
~	Handsink	· -	lot/Cold Hal	) ~								
~	Sanitizer	r: Quat-	Bucket: 20	Oppm								
~	Thermom	ieters 1										
_	Date-Mai	1251	- Allerge	n Sta	tement							
			J									
_	Dry Goo	ods V	Restroor	n 🗸								
-	Ice Mo	achinev										
	2000	11	D 41			12.24						
	Charge (Signature)	he Wil	Smith		Date ///	3/24						
inspector	(Signature)	The M	AVI		Date / //	0/0/						